



Cake & Sugar Art

SUGAR PASTE WITH DYOCEL

100g ready to roll icing - fondant

5ml Dyocel

Vegetable fat – (Kremelta)

water

METHOD

1. Put the 5ml of Dyocel into a depression in the fondant.
2. Mix through thoroughly. The resulting paste will be crumbly and brittle.
3. Dip this paste into the water and kneed through until the desired consistency is reached.
4. Place in a good quality plastic bag, seal and then place in an airtight container and leave for a few hours – overnight if possible.
5. Work paste through again, re-dipping in water if the paste has become too firm whilst maturing.
6. Use vegetable fat on hands to ensure the paste does not stick.
7. Should the paste become too firm at any stage whilst working with it, it may be re-dipped and re-worked.